

# FOOD & WINE

## 5 Vodkas to Take Your Bloody Mary to the Next Level

The [Bloody Mary](#) is to cocktails as jeans are to style: A deeply personal choice that says more about you than you may want to believe. As for the quintessential brunch and early morning flight concoction, it's easy to get bogged down in the details of how you prefer your mix. Some people swear by specific pre-made ones; others prefer to take one of the store-bought jars or cans and zhuzh them up with all sorts of additional ingredients, with horseradish, balsamic vinegar, and [Worcestershire sauce](#) among the most popular. Then there are the DIY Bloody Mary devotees, buzzing up everything in a blender from tomato juice and celery salt to hot sauce, lime juice, and a million other things in between.



So with all of that flavor already in the mix, you might think that your choice of [vodka](#) doesn't make much difference...but it does! Dump a plastic handle of the cheap stuff in there, and no matter how great your mix is, the cocktail will ruin brunch, and possibly the rest of the day, thanks to a close-to-inevitable hangover. At the same time, you don't necessarily want to spend a fortune on the vodka, either. When it comes to vodka for your Bloody Mary, high quality and reasonable pricing must go hand in hand – which is what makes these five so well-suited to your next brunch-time Bloody.

# Kástra Elión Vodka

Distilled in Greece, this vodka makes for a thoroughly unique Bloody Mary. The distillate includes Greek olives, which lends it a savory character. If you're a fan of garnishing your Bloody Mary with high-quality olives (or, okay, even the ones that come bobbing around in a jar and are stuffed with pimento cheese), this one is a great call. It also takes well to more lemon-forward Bloody Mary bases.